

CPC**COOPERATIVE PATENT CLASSIFICATION****A22B****SLAUGHTERING****Guide heading:****A22B 1/00****Apparatus for fettering animals to be slaughtered****A22B 3/00****Slaughtering or stunning ({ anaesthetising animals [A61D 7/04](#) } ; cutting in general [B26](#))****A22B 3/005**

. { by means of gas }

A22B 3/02. by means of bolts, e.g. slaughtering pistols, cartridges { (pistols [F41C](#)) }**A22B 3/04**. Masks for animals to be slaughtered
Masks combined with stunning arrangements**A22B 3/06**. Slaughtering or stunning by electric current (electric circuits therefor [H05C](#))**A22B 3/08**

. for poultry or fish, e.g. slaughtering pliers, slaughtering shears

A22B 3/083

.. { Stunning devices specially adapted for fish }

A22B 3/086

.. { Stunning devices specially adapted for poultry }

A22B 3/10. Slaughtering tools
Slaughtering knives**A22B 3/12**

. Kosher slaughtering devices

A22B 5/00**Accessories for use during or after slaughtering****A22B 5/0005**. { Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry [A22C 21/06](#) ; for fish [A22C 25/14](#)) }**A22B 5/0017**

. { Apparatus for cutting, dividing or deboning carcasses }

A22B 5/0023

.. { Cutting open the abdominal cavity of a carcass }

A22B 5/0029.. { Cutting through or detaching portions of a carcass (splitting carcasses [A22B 5/20](#)) }**A22B 5/0035**.. { Deboning or obtaining boneless pieces of meat from a carcass (devices for deboning meat [A22C 17/004](#)) }**A22B 5/0041**

.. { Electronic, robotic or computer assisted cutting, dividing or deboning carcasses }

A22B 5/0047

.. { Hand-tools for deboning, cutting or dividing carcasses }

A22B 5/0052

.. { Severing the head or the jaw of a carcass, slaughterhouse operations on animal heads }

A22B 5/0058

.. { Removing feet or hooves from carcasses }

- A22B 5/0064 . { for classifying or grading carcasses; for measuring back fat }
- A22B 5/007 . . { Non-invasive scanning of carcasses, e.g. using image recognition, tomography, X-rays, ultrasound (analysing meat e.g. search for foreign embedded objects [G01N 33/12](#) ; image analysis [G06T 7/00](#)) }
- A22B 5/0076 . { Chilling or lowering the temperature of carcasses }
- A22B 5/0082 . { Cleaning, washing or disinfecting carcasses (disinfecting poultry carcasses [A22C 21/0061](#)) }
- A22B 5/0088 . { Electric stimulation of carcasses }
- A22B 5/0094 . { Cutting or blocking the rectum of a carcass, e.g. for avoiding fecal contamination }
- A22B 5/02 . Slaughtering pens
- A22B 5/04 . Blood-collecting apparatus
Blood-stirring devices
- A22B 5/06 . Slaughtering stands or spreaders for cattle
- A22B 5/08 . Scalding
Scraping
Dehairing
Singeing (treatment of hides or skins [C14B](#))
- A22B 5/10 . . Hand-operated instruments
- A22B 5/12 . . Scalding kettles
- A22B 5/14 . Clips for the tongue
Arrangements for closing the throat
- A22B 5/16 . Skinning instruments or knives
- A22B 5/161 . . { Methods or means for pulling the hide from carcasses }
- A22B 5/163 . . { Skinning knives with disc-shaped blades (disc cutters [B26D 1/14](#) ; motor-driven hand tools with disc blades [B26B 25/00](#)) }
- A22B 5/165 . . { Ring knives specially adapted for skinning (motor driven tools with annular blades [B26B 25/002](#)) }
- A22B 5/166 . . { Drum skinners }
- A22B 5/168 . . { Hand tools specially adapted for skinning carcasses }
- A22B 5/18 . Cleaning the stomach of slaughtered animals
- A22B 5/20 . Splitting instruments { (cutting operations on carcasses other than splitting [A22B 5/0017](#)) }
- A22B 5/201 . . { Removing the spinal cord or other nervous tissues }
- A22B 5/202 . . { Guides or devices for holding the carcass during the splitting operation }
- A22B 5/203 . . { Meat or bone saws for splitting carcasses } Cutting meat [A22C 17/0006](#)]
- A22B 5/205 . . . { Manual saws }
- A22B 5/206 . . . { Disc or circular saws (motor-driven hand tools with disc blades [B26B 25/00](#) ;

for skinning [A22B 5/163](#)) }

[A22B 5/207](#) . . . { Reciprocating, percussion or hydraulic cutting means }

[A22B 5/208](#) . . . { Band saws }

A22B 7/00 Slaughterhouse arrangements

[A22B 7/001](#) . { Conveying arrangements }

[A22B 7/002](#) . . { Devices for hanging animal carcasses while being conveyed or stored, e.g. gambrels, hooks }

[A22B 7/003](#) . . { Positioning, orienting or supporting carcasses as they are being conveyed (influencing the position of articles during transit by conveyers [B65G 47/22](#) ; during feeding [B65G 47/14](#)) }

[A22B 7/004](#) . . { Rails for conveying suspended carcasses, e.g. configurations, connections (overhead conveyors [B65G 17/20](#)) }

[A22B 7/005](#) . . { Means for transferring carcasses from a conveying unit to a different one, e.g. hooking, unhooking (transferring articles between conveyers [B65G 47/52](#)) }

[A22B 7/006](#) . . { Trolleys or special vehicles for carcass transportation }

[A22B 7/007](#) . . { Means containing information relative to the carcass that can be attached to or are embedded in the conveying means }

[A22B 7/008](#) . { for temporary storage, disposal, cooling or removal of cadavers, carrion, offal or similar slaughterhouse waste }

Guide heading:

A22B 2005/00 Accessories for use during or after slaughtering

[A22B 2005/0005](#) . { Eviscerating devices, e.g. removing rectum, anus, intestines, brain tissue, hypophysis (for poultry [A22C 21/06](#) ; for fish [A22C 25/14](#)) }

[A22B 2005/0011](#) . . Means for closing or removing the vent, rectum, anus or cloaca of carcasses